




NOLDE BROS. INVITE THE PEOPLE of RICHMOND

To Come and Inspect Their Model Bakery
Public Reception, Wednesday and Thursday Evenings,
November 11th and 12th

Music. Refreshments. Souvenirs for Ladies. Everybody Welcome.

 In order that the people of Richmond may see for themselves the operation of a huge, modern bakery and witness the actual making of bread throughout every process, we extend an invitation to every man, woman and child in the city to become our guests at the public reception which we will give at our model bakery on Wednesday and Thursday evenings, November 11th and 12th, between the hours of seven and nine o'clock.

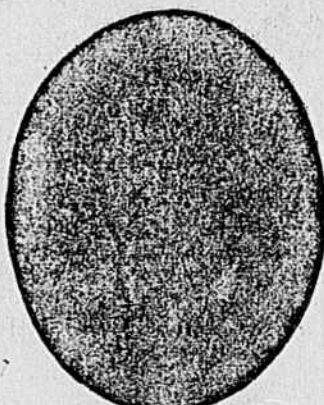
It is our idea to make this occasion and these two days notable in the industrial and civic history of Richmond, and to make this grand opening a source of entertainment, interest and instruction to those who attend. Be sure and come. Note the days and the hours. The invitation is extended to all, and a welcome awaits everybody. Your visit will be a profitable and a pleasant one. There will be music, refreshments, souvenirs for the ladies, and a general good time for all.



G. RUDOLPH NOLDE



H. WILLIAM NOLDE



J. HENRY NOLDE



AUGUST H. NOLDE

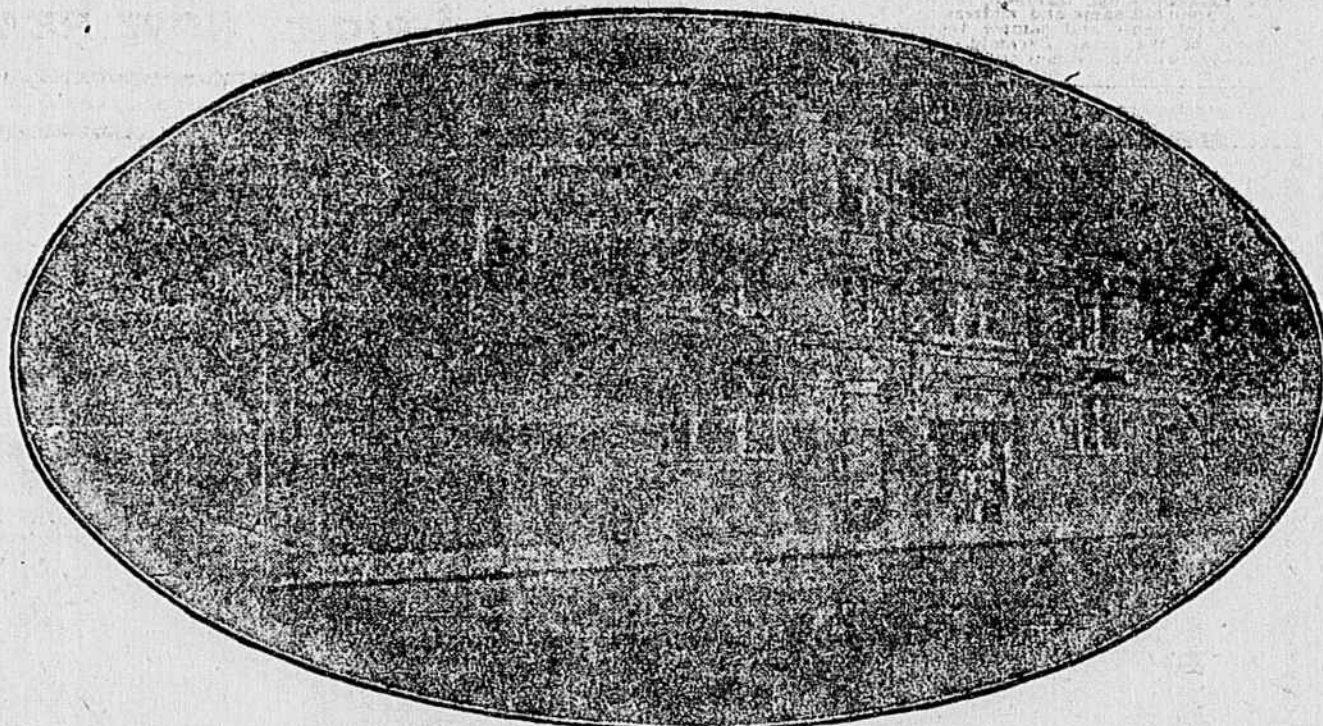


GEORGE F. P. NOLDE

An Appreciation.

While our invitation to the public to visit our model bakery, is extended for the purpose of making the people acquainted with its thorough cleanliness and our modern methods of bread manufacture, it is also given with the spirit of showing our appreciation of the constant patronage which the people of Richmond have given us in the past, and the confidence they have had in our products. It is our deep appreciation of those facts, more than anything else, which prompts this invitation to our friends and has created the resolve to make this house warming an occasion long to be remembered.

At the same time we desire most earnestly to express our united thanks for all the patronage you have bestowed upon us, and to promise that we shall in the future endeavor, by the quality of our products, to merit the continuance of your favor.



NOLDE BROTHERS MODEL BAKERY
The Plant That Quality Built

To Make Good Bread Better.

Not content with using only the highest grade and absolutely pure materials, we have gone further in the making of TIP-TOP and BUTTERNUT BREAD to make it better and better. To accomplish this purpose, a year ago we installed in our bakery a humidifying machine.

This wonderful apparatus gives us absolute control of temperature. It insures absolutely pure, fresh air at all times circulating through the bakery. It makes the manufacture of our bread absolutely uniform in quality day by day, regardless of the weather conditions out of doors. The air is passed through a chamber with over a hundred spraying devices through which water is forced by means of a centrifugal pump. By means of this machine the air in our bakery is sterilized and is always pure, sweet, fresh and absolutely correct in temperature. See this wonderful scientific process for the making of better bread.

Nolde Brothers' bakery was established in Richmond in 1892, twenty-two years ago. From that year to the present time it has steadily grown larger and larger, until today it is one of the finest baking plants of the South. In equipment, it has no superior. In experience, baking skill and scientific knowledge, it ranks with the best in the country. Through all the years since its foundation it has kept pace with baking progress, and its success proves, as nothing else can, the genuine merit, quality and cleanliness of its products.

Nolde's Bread is Clean!

For years Nolde Brothers' Bread has been a household word among the people of this city, and for years its quality has won it a place on almost every table in the town. Your visit to our bakery this week and your inspection of our various processes, will prove to you that Nolde's Bread—the famous TIP-TOP, BUTTERNUT and FAMILY BREAD—and other products are not only made from the highest quality materials, but are also made under the highest standards of cleanliness.

Nolde's Bread is clean within and clean without, just as the bakery itself is spotlessly clean throughout every department. Nolde's Bread is made clean, sold clean and delivered clean. You can buy it with confidence, and eat it with the assurance of safety and satisfaction.

The Modern Method of Bread Making

Come and see how we manage and direct the baking of thousands of loaves of bread every day. See how we handle enormous quantities of flour and yeast. See the huge mixing machines, the humidifying machine, and the automatic dough divider which has been called "the machine with human fingers." See our gigantic ovens baking hundreds of loaves at a time. See our bread as it is made, through every process, and how the gospel of cleanliness is preached and practiced throughout all departments. Don't miss this great educational inspection.

Remember the Reception Dates, November 11th and 12th

Nolde's Bread
is
Clean Inside
as well
As Outside

NOLDE BROS.

Wholesale Bakers
306 NORTH 26th STREET

Nolde's Bread
Means Quality
Purity
Flavor
and Cleanliness